



Product Specification

Product Code	M892003	Issue number	1.2
Product Name	Bessastart Starter Culture		
Nature	Starter cultures are preparations of living micro-organisms used to facilitate (accelerate and control) fermentation		
Description	White to pale brown powder		
Organic or Non Organic	Non-organic		
Ingredients (In descending order by %)			
Sugar, <i>Staph. xylosus</i> ; <i>Staph. carnosus</i> , <i>P. pentasaceus</i>			
Carry over additives and processing aids			
n/a			
Food Allergen Data			
Recipe Free From:	Y/N	Comments	
Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut & hybridized strains	Y		
Eggs of all species	Y		
Fish all species	Y		
Crustaceans of all species including lobster, crab, prawns, langoustine	Y		
Peanuts	Y		
Soybeans	Y		
Milk from all species	Y		
Nuts	Y		
Celery including stick celery and celery root - celeriac	Y		
Mustard all forms originating from the mustard plant including oils	Y		
Sesame seeds	Y		
Sulphur Dioxide and Sulphites (> 10mg/kg)	Y		
Lupin	Y		
Molluscs	Y		
Product Suitability			
Is the product:	Y/N	Details	
Suitable for Coeliacs?	Y		
Suitable for Vegans?	Y		
Suitable for Vegetarians?	Y		

GM Status

This product does not contain any genetically modified material or derivatives of genetically modified material

Packaging

Packing code 03 - 15 x 30g sachets

Shelf Life and Usage Rate


Shelf Life: From date of manufacture when stored in unopened original containers in a cool dry place away from direct sunlight and free from infestation: 4-5°C: 6 months, -18°C: 2 years

Recommended Usage Rate: 30g is used for 50kg meat

Warranty

The company warrants that at the time of delivery the goods will conform to the specification and description given above. Also, that the goods will be fit for the purpose intended and conform to current UK and EC legislation. The information contained herein is, to the best of our knowledge, true and accurate

For Moguntia Food Ingredients (UK) Ltd

Signed:		Name:	John Stebbing
Date:	10.12.14	Position:	QC Technologist

For Customer

Signed:		Name:	
Date:		Position:	

Unless otherwise notified, Moguntia Food Ingredients Ltd. assumes all information contained within this specification to be agreed by the recipient.